

TECHNICAL SPECIFICATION

PRODUCT NAME	REFERENCE	DATE REVISION
50 boxes 40g 4 chocolates	914568	28/03/2023

I- GENERAL DESCRIPTION OF PRODUCT

Chocolate assortment : milk chocolate, praline and speculoos filling - dark chocolate, chocolate ganache filling - dark chocolate 70% cocoa, Venezuela cacao ganache filling - milk chocolate, praline and crispy cereals filling

II- LEGALE DENOMINATION OF PRODUCT

Chocolate assortment
Pure cocoa butter chocolate

III - COMPOSITION

Ingredients : sugar, cocoa mass, cocoa butter, **hazelnuts**, concentrated butter (**milk**), whole **milk** powder, invert sugar syrup, stabilizer: sorbitol, cream (**milk**), stabilizer: glycerol, **lactose**, crispy cereals (rice flour, sugar, salt, cocoa butter), speculoos (**wheat** flour, vegetable oil: rapeseed, candy sugar syrup, caster sugar, dark brown sugar, brown sugar, concentrated butter (**milk**), caramelized sugar, cinnamon powder, raising agent: ammonium carbonates, natural vanilla flavor), emulsifier: lecithins (**soya**, sunflower), cocoa powder, natural vanilla flavouring, salt, colouring: E100 (curcumine). May contain traces of eggs, peanuts, sesame seeds and other nuts.

Coating milk chocolate : cocoa 36% minimum / milk solids : 19.6% - Coating dark chocolate: cocoa 70% minimum (dark chocolate Venezuela cocoa ganache filling) / milk solids : 0% - Coating dark chocolate: cocoa 60% minimum (dark chocolate, chocolate ganache filling) / milk solids 0%.

Allergens	Present	Cross contact	Not present
Celery and products thereof			X
Crustaceans and products thereof			X
Fish and products thereof			X
Molluscs and products thereof			X
Eggs and products thereof		X	
Milk and products thereof (including lactose)	X		
Peanuts and products thereof		X	
Sesame seeds and products thereof		X	
Mustard and products thereof			X
Lupin and products thereof			X
Nuts and products thereof	X (hazelnuts)	X	
Cereals containing gluten and products thereof	X		
Soybeans and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg			X
GMO : Conventional labelling			
Guarated non ionised			

IV- MICROBIOLOGICAL NORMS

STANDARDS	UNITY	TARGET VALUE
TVC	UFC/g	<10 000/g
YEAST	UFC/g	<100/g
MOULD	UFC/g	<100/g
ENTEROBACTERIAE	UFC/g	<100/g
SALMONELLA	/25g	Absence/25g

V- PACKAGING

TYPE EMBALLAGE	Carton with PET boxes
QUANTITY OF PRODUCT PER PACK	Box of 2000 g. (50 boxes of 40g)

VI- STORAGE CONDITIONS

MINIMUM SHELF LIVE AT RECEPTION	6 months
STORAGE CONDITIONS	Store dry, protect from light and from foreign odours.
TEMPERATURE	Stable,between 14°C and 18°C.
HUMIDITY	<65%

VII- NUTRITION INFORMATION

Average nutrition information	Per 100g	Units
Energy	2293	KJ
Energy	551	Kcal
Total Fat	37	g
Saturated fat	20	g
Carbohydrates	46	g
Sugars	40	g
Proteins	6,3	g
Salt	0,11	g

These values were determined by calculation, based on nutritional information registered in the specifications of raw materials entering in the product composition.

The information are subject to changes between the date of edition of this technical sheet and reception of the goods.
Please refer to the information given on the box labels for each batch you will receive.

	FONCTION	NOM
VALIDATION	Assistante Qualité	Pascale Schmitt